# Frymaster E$^4$ Marine Fryers

## Built tough to meet the demands of a galley.

RE117

With bigger ships, more passengers and broader menu offerings, a galley needs equipment that saves space, is safe and easy to operate, and ***meets the United States Public Health Service Guidelines.*** The E$^4$ Marine Fryer is also prewired for connection to an external fire protection system for SOLAS compliance.

The electric Marine Fryer by Frymaster has a stainless steel cabinet, frame, frypot and plumbing, making it well suited for the marine environment. The built-in filtering system helps to reduce the need for holding oil on-board for disposal on-shore.

### MARINE FRYER FEATURES INCLUDE

- Ability to withstand shipboard vibration
- Operates at a 20 degree incline
- Sturdy tubular legs and a pad for deck mounting

### LONG-LIFE HEATING ELEMENTS

- Feature low-watt density
- Swing-up providing easy cleaning and improved sanitation
- A power interruption if the elements are raised

### BUILT-IN, HANDS-OFF FILTERING OPERATION

- Fast and easy encouraging frequent filtering
- Extends oil quality and oil life
- Ensures quality fried products
- Minimizes the need for holding oil on-board for disposal on-shore
- Features a boil-out mode for easy cleaning

**A heritage of reliability.** Frymaster is the world's most dependable fryer with an unmatched worldwide service network, with internet service support for fast response time. A spare "parts kit" and instructional videos are available to ensure the best and simplest operations while at sea. Your ship engineers can make repairs as needed, and we will replace any part used in warranty at no charge.

RE217

Frymaster®


Call 1-800-221-4583 or visit

www.frymaster.com

8700 Line Avenue, P.O. Box 51000

Shreveport, LA 71135-1000, USA

318-865-1711, fax 318-868-5987


Enodis®

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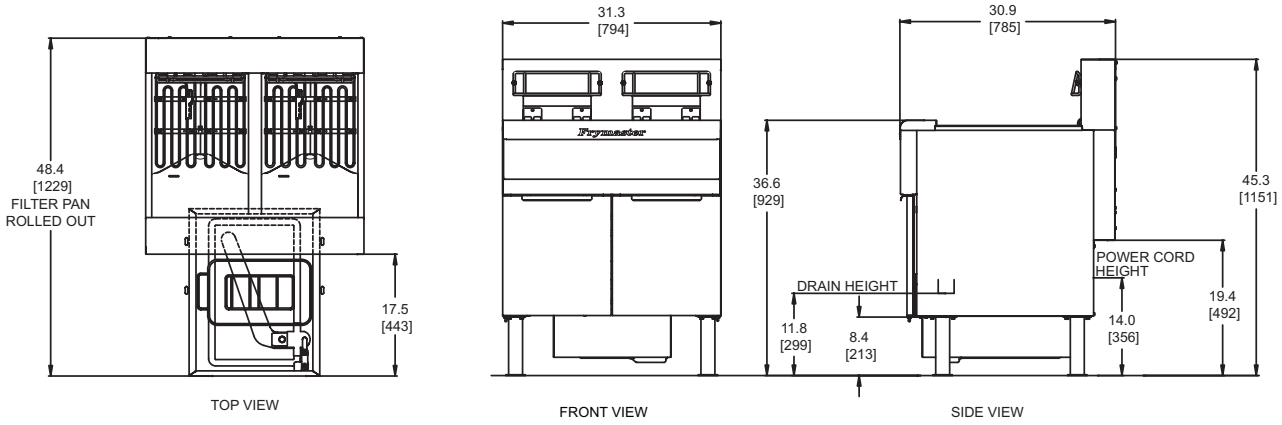
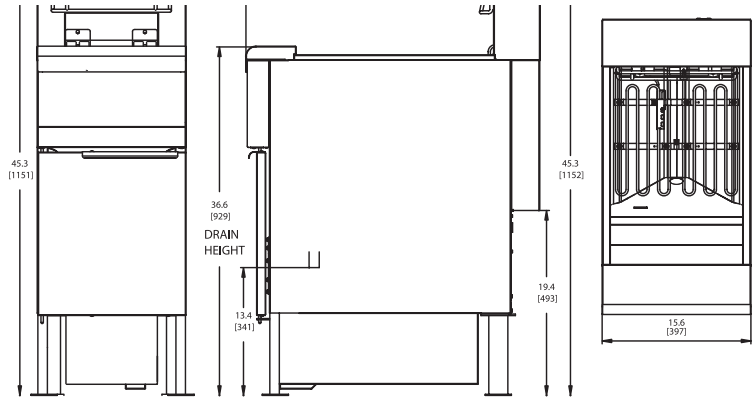
RE217




## Specifications

- Stainless steel construction: frame, plumbing, frypot and cabinet
- 1/3 H.P. filter motor
- 1 box of 25 pre-packaged applications of Filter Magic® powder
- 1 box of 25 sheets Filter Magic® paper
- Stainless crumb catcher
- Twin baskets
- Remote digital controller can be mounted on the site or at a remote location

## Optional Features

- Front oil disposal wand
- Cooking computer
- Full-size basket
- Frypot covers

## FP FILTER WITH FRYERS

| MODEL NO. | UNIT WEIGHT | SHIPPING WEIGHT | SHIPPING INFORMATION | | | | |
|---|---|---|---|---|---|---|---|
| | | | CLASS | CUBE | H | W | L |
| RE217/RE222<br>RE117/RE122 | 490 lbs. (223 kg)<br>150 lbs. (68 kg) | 522 lbs. (251 kg)<br>262 lbs. (119 kg) | 77.5<br>85 | 51.86<br>21.31 | 53″ (1346 mm)<br>46.5″ (1181 mm) | 38″ (965 mm)<br>22″ (559 mm) | 44″ (1118 mm)<br>36″ (914 mm) |

## POWER REQUIREMENTS FOR FRYERS

| MODEL NO. | SHORTENING CAPACITY (MIN.-MAX.) | Input kW | NOMINAL AMPS PER LINE 440V 3 Phase (3 wire)* | Min.Wire Size (awg.-mm2) |
|---|---|---|---|---|
| RE17/RE217<br>RE22/RE222 | 40-50 lbs. (22-28 ltrs)<br>40-50 lbs. (22-28 ltrs) | 17<br>22 | 22.3<br>29 | 440V - 8 (10)<br>440V - 8 (10) |

*plus ground wire

### POWER REQUIREMENTS FOR FILTER ONLY

*Supply voltage for filter is obtained from a separate 220V 60 Hz (9.0 AMP) cord supplied with the unit. Filter Motor -- 220V 60 Hz (4.5 AMP).*

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Bulletin No. 818 0512


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